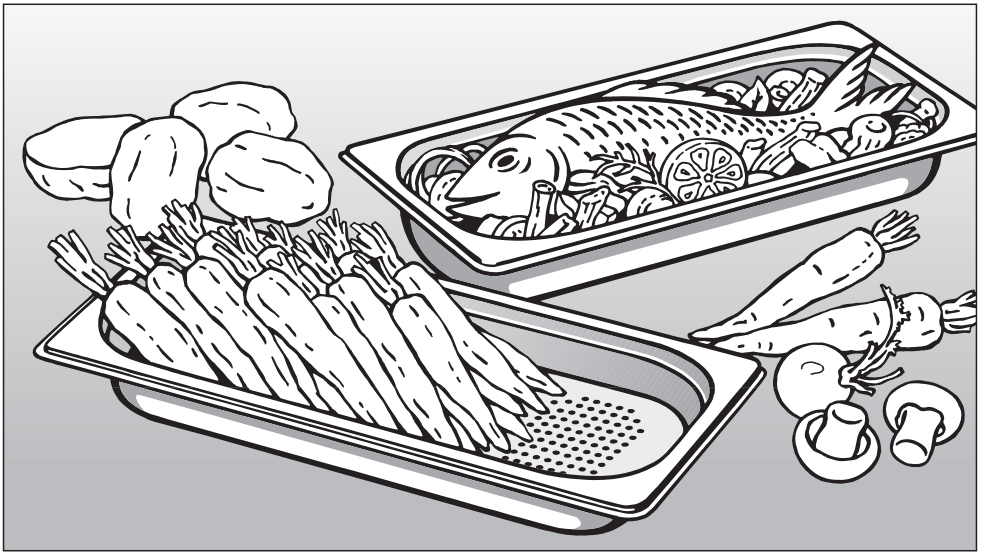
Miele

Operating instructions



Steam oven
DG 2350
DG 2550 / DG 2560
DG 2650 / DG 2660

To avoid the risk of accidents or damage to the appliance it is **essential** to read these operating instructions before it is installed or used for the first time.

GB IRL HK SG

M.-Nr. 05 949 880

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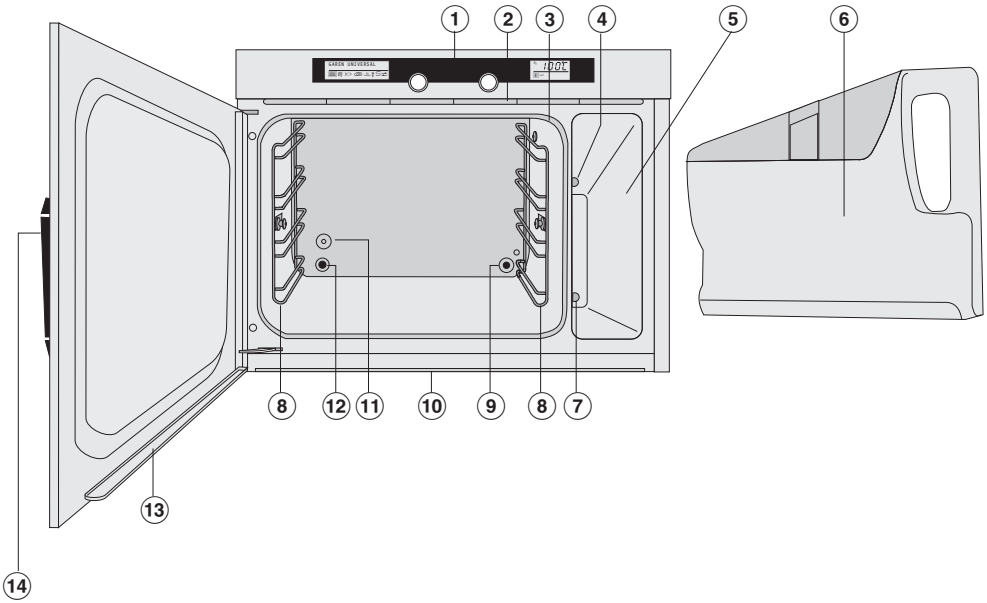
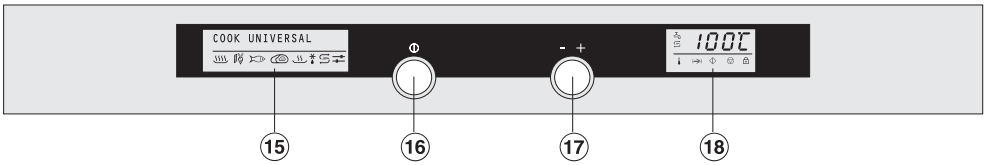
Description of the appliance

Front view



① Control panel
② Ventilation outlet
③ Rubber door seal
④ Steam channel
⑤ Compartment for water container
⑥ Water container (with insert)
⑦ Contact point
⑧ Side runners with 4 shelf levels
⑨ Steam inlet
⑩ Condensate channel in the oven
⑪ Temperature sensor
⑫ Outlet for air from oven interior
⑬ Drip channel in the door
⑭ Door release

Control panel



⑮ Display
with symbols for:

- Cook Universal
- Cook Vegetables
- Cook Fish
- Cook Meat/Poultry
- Reheat
- Defrost
- Descale
- Standard settings

⑯ Function selector (and On/Off)

⑰ Time/Temperature selector

⑱ Time/Temperature display
with symbols for:

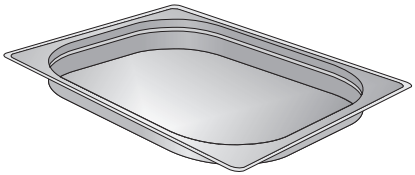
- Insufficient water
- Descale
- Temperature
- Duration
- Start
- Stop
(see "Start" section)
- Safety lock

Accessories supplied

Additional accessories can be ordered at extra cost. Please quote the relevant M. Nr. (Material number) when ordering.

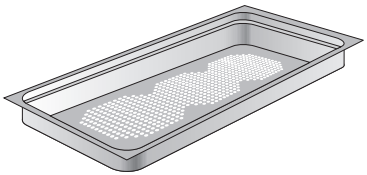
Condensate tray (1.7 l)

To catch excess moisture
Gastronorm size GN 1/2



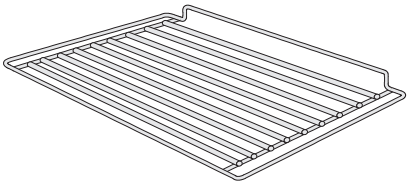
2 cooking containers DGGL1, perforated (0.9 l)

For steaming
Gastronorm size GN 1/3

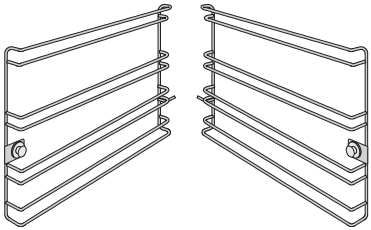


Rack

For placing cooking containers on



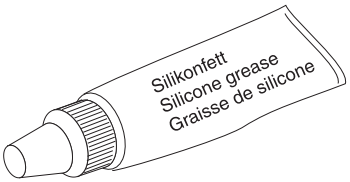
Side runners



An English language cookbook for steam cooking is available on request (Miele UK).

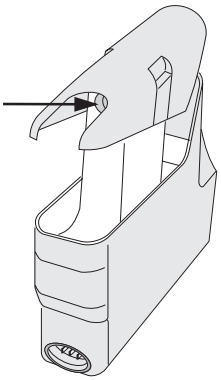
Silicone grease

For lubricating the coupling seal.
Please read the relevant instructions in Cleaning and care.



Door seal

Coupling seal on the water container



Optional accessories

Stainless steel containers

Container	Net capacity in litres	Height in cm	Gastronorm size
DGG 2 solid	2.0	6	GN 1/3
DGG 3 solid	3.1	6	GN 1/2
DGGL 4 perforated	3.1	6	GN 1/2
DGGL 5 perforated	2.0	6	GN 1/3
DGGL 6 perforated	2.8	10	GN 1/3
DGG 7 solid	2.8	10	GN 1/3

Lid DGD

Descaling tablets

For descaling the water container

Building-under casing DGUG

(required for certain models only)

Casing for freestanding installation DGSG

(required for certain models only)

Installation and connection

If the appliance is supplied without a plug, or if the plug is removed, the appliance must be installed and connected by a suitably qualified and competent person in strict accordance with local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with local and national safety regulations. It is most important that this basic safety requirement is tested regularly, and if there is any doubt, the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

Do not connect the appliance to the mains electrical supply by an extension lead. Extension leads do not guarantee the required safety of the appliance (e.g. danger of overheating).

This equipment is not designed for maritime use or for use in mobile installations such as caravans, aircraft etc. However it may be suitable for such usage subject to a risk assessment of the installation being carried out by a suitably qualified engineer.

The appliance must be installed in a such a position that you can safely monitor the level of food and liquid in cooking containers and the water level in the water container. Otherwise you may risk scalding or burning yourself with hot water and food when taking containers out of the oven.

Correct usage

Before using the appliance for the first time, read the operating instructions carefully. They contain important notes on the safety, operation and care of the appliance. This way you will avoid the risk of accidents and damage to the appliance.

Built-in appliances must not be used until after they have been correctly installed. This is necessary to ensure that all electrical components are shielded.

This appliance is intended for domestic use only and is not to be used for commercial purposes.

Do not operate the appliance without food in it (except: when heating up for the first time and when running the descaling programme).

This appliance must only be used as described in these instructions. Any other usage is at the owner's risk and could be dangerous. The manufacturer cannot be held liable for damage caused by incorrect or improper use of the appliance.

Do not immerse the water container in water, or clean it in a dishwasher. Connecting the water container into the appliance when wet could cause an electric shock.

For reasons of hygiene and to prevent the build-up of moisture in the appliance, the water container should be emptied after each use.

The drip channels should be wiped dry with a soft cloth after each programme.

Leave the door open until the moisture in the cooking compartment has dissipated and the interior is dry.

If the appliance is not going to be used for a longer period of time, e.g. whilst on holiday, it should be thoroughly cleaned beforehand to prevent the build up of odours etc. Refer to "Before using for the first time" and carry out the procedure as described. Leave the door open afterwards.

Safety with children

The appliance must be installed at such a height that small children cannot reach the appliance door, which gets very hot during use.

Use the safety lock to prevent children operating the appliance or altering the settings.

The appliance is only intended for use by adults who have read these operating instructions. Keep children well away. They will not understand the potential danger of touching the appliance. It is therefore important to supervise children at all times.

This appliance is not a toy. Do not allow children to play with it.

The appliance becomes very hot during use and remains hot for some time after switching off. To safeguard against burning, keep children out of the vicinity of the appliance until it has cooled down.

Warning: Take care in the area around the hinges. Danger of injury. Keep children well away.

Keep young children away from the appliance at all times, and do not let them swing on the door.

Food packaging (e.g. cling film, polystyrene) and plastic wrappings must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of all packaging safely as soon as possible.

Protecting the appliance from damage

Do not use the appliance to heat up food in sealed jars and tins. Pressure will build up inside them and they can explode causing damage to the appliance, as well as the risk of injury and scalding.

Do not store cooked foods in the oven. The moisture in the food can lead to corrosion in the appliance.

Do not use metallic containers or utensils in the oven which are likely to rust. This can cause corrosion.

Only use proprietary citric acid based descaling agents or descaling tablets to descale the appliance (available from the Spare Parts Dept). Follow the manufacturer's instructions on the packaging. Do not use vinegar or descaling agents containing vinegar, as these can cause corrosion in the appliance.

Although this is a steam oven, under no circumstances should a steam cleaner be used to clean it. The steam from the cleaning appliance could reach the live electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water in the container there is something wrong. Call the Service Department.

Protection from burning and scalding

The appliance, especially the door and the area of the ventilation outlet, becomes extremely hot during use, and remains hot for some time after switching off.

If the oven is still hot, steam will escape when the door is opened. Stand back away from the appliance and wait until the steam has dissipated.

Take care when opening the door not to spill any hot water that has collected in the drip channel.

For added protection, it is advisable to use heat-resistant pot holders or oven gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of burning yourself.

When putting dishes or the condensate tray into the oven or taking them out, take care not to spill the contents. Avoid contact with hot steam, and do not touch the roof of the oven. Danger of burning and scalding.

Take care not to tip the water container when taking it out of the oven. Hot water can scald.

Appliance faults

If there is any damage to the appliance, the appliance must be switched off and disconnected from the mains supply immediately. It should not be used again until it has been repaired. If the appliance has not yet been fully installed, the electricity cable must be disconnected from the supply point. If connected via a plug and socket, switch off at the socket and withdraw the plug. Pull on the plug and not the cable. Contact the Service Department.
Do not reconnect the appliance to the mains electricity supply until after it has been repaired.

Repairs should only be carried out by a suitably qualified and trained person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be very dangerous and could damage the appliance. The manufacturer cannot be held liable for unauthorised work. Never open the housing of the appliance.

While the appliance is under guarantee, repairs should only be undertaken by a service engineer authorised by the manufacturer. Otherwise the guarantee is invalidated.

Further safety notes

When using an electric socket near the oven, care should be taken that the cable of the appliance cannot get trapped by the oven door. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

Always ensure that food is sufficiently cooked or reheated. Many factors will affect the overall cooking time, including the size and amount of food and its temperature. Some foods, e.g. poultry, may contain micro-organisms which are only destroyed by cooking at a sufficiently high temperature for long enough. If in any doubt, select a longer cooking or reheating time.

When the door is open be careful not to hurt yourself on edges and corners, and especially on the door catches. Danger of injury.

If using plastic cooking containers, make sure that they are heat- and steam-resistant to 100 °C. Otherwise they may melt, distort or break.

In countries which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage which might be caused by cockroaches or other vermin will not be covered by the appliance guarantee.

Disposal of packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure that they are recycled.

Disposal of your old appliance

Old appliances contain materials which can be reclaimed or recycled. Please contact your dealer, your local waste collection centre or scrap merchant about available recycling schemes.

Ensure that the appliance presents no danger to children while being stored for disposal.

Before discarding an old appliance, switch off and disconnect it from the power supply. Cut off and render any plug useless. Cut off the cable directly behind the appliance to prevent misuse. This should be done by a competent person.

Before using for the first time

General notes

The appliance is set up at the factory for English. If you wish to reset it to a different language see "Standard settings".

Do not be concerned if your appliance makes some unusual noises. They occur when the steam generating unit is being filled or emptied out and when pumping is taking place.

When the appliance is switched on the fan which extracts steam from the oven can also be heard. The fan will continue to run for a while after the oven has been switched off. If you want to reduce this "run-on" time you can do so by switching the appliance off and removing the water container.

A data plate for your appliance is supplied with this documentation. It should be stuck into the space provided at the end of the instruction book.

Keep these instructions in a safe place for reference and pass them on to any future user.

Setting the water hardness level

The steam oven is set at the factory to water hardness setting IV (4) .

If your water hardness level differs from this you will need to re-programme the appliance.

You can use the test strip supplied to check the water hardness level, or your local water supplier will advise you on the water hardness of your area.

The water hardness is shown as settings I to IV equivalent to the German scale 1 to>21 °dH (0.2 - 3.8 mmol/l).

Hardness level	Display	Hardness range
I	Soft 1	1-7 °dH (0.2 - 1.3 mmol/l)
II	Medium 2	8-14 °dH (1.4 - 2.5 mmol/l)
III	Hard 3	15-21 °dH (2.7 - 3.8 mmol/l)
IV	Very hard 4	>21 °dH (above 3.8 mmol/l)

Proceed as follows:

Using the function selector:

■ Press it to switch the appliance on.

The Start light will come on:

■ Turn the function selector to the ⇄ symbol.

■ Confirm this selection by pressing the function selector.

■ Turn the function selector to the ◈ symbol.

■ Confirm your selection.

■ Confirm your selection.

■ Turn the selector until you see the hardness level required, e.g. "Medium 2".

"Return" will then appear in the display. Press the function selector twice and turn it to to return to the Start display.

Cleaning and heating up for the first time

Remove the water container from the appliance and rinse thoroughly by hand using hot water. Do not use any washing-up liquid or detergent. The insert can alse be removed for rinsing (see "Cleaning and care").

The appliance has been treated with a conditioning agent before leaving the factory. To remove this from the oven cavity you can use a solution of hot water with a little washing-up liquid. However, make sure that you do not get any washing-up liquid solution on the door seal. Clean the inside of the water container housing and the accessories

You should then run the COOK UNIVERSAL (100 °C) programme for 15 minutes to flush out the waterways. Proceed as described in "Operation". Warning! A lot of steam will be emitted from the appliance the first time it is used.

Before each use

■ Fill the water container.

You do not need to remove the insert.

Only use **mains tap water**. Never use distilled or mineral water.

The water level must be between the two markings (min. 0.75 l and max. 1.2 l). These are located inside and outside the container. On no account exceed the upper or maximum level marker. Add water as required.
Using hot water from the kettle will shorten the heating-up time.

■ Always use both hands when carrying the water container, and push it into the appliance until it connects. Take care not to let any water spill out.

■ Always push the condensate tray onto the lowest shelf runner to catch any condensate that may build up during cooking.

Programming steps in brief

To make a selection you turn the selector, and to confirm your selection you push it in.

The function selector is used to:

❶ Switch the appliance on by pushing it in

❷ To select and confirm a cooking function

The time/temperature dial is used to:

❸ Confirm the recommended temperature or to change it and then confirm the change

❹ To select and confirm a cooking duration

The programme cycle starts automatically.

If you do not complete the programming within 15 minutes, the appliance will switch itself off.

The cooking functions and programming steps are described in more detail on the following pages.

Function chart

Symbol	Function	Recommended temperature* in °C	Temperature range which can be set in °C
	COOK UNIVERSAL	100	80 - 100
	COOK VEG	100	90 - 100
	COOK FISH	85	70 - 100
	COOK MEAT/POULTRY	100	90 - 100
	REHEAT	100	80 - 100
	DEFROST	60	50 - 60
	DESCALE	-	-
	SETTINGS	-	-

* The recommended temperatures were established by our test kitchen as being the optimum temperatures for the different programmes.

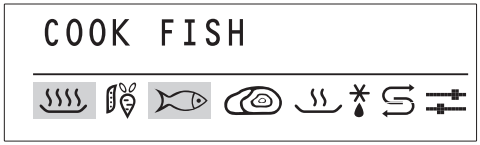
Switching on and selecting a function

- Switch the appliance on by pushing the function selector in.

COOK UNIVERSAL will appear in the display, with the symbols below it for the functions available. The symbol for COOK UNIVERSAL is highlighted in yellow.

- Turn the function selector to the required function, e.g. COOK FISH.

COOK FISH and its symbol will be highlighted in the display.



- Press the function selector to confirm your selection.

Recommended temperature

After selecting the function, a recommended temperature (e.g. 85 °C) will appear in the time/temperature display, and the temperature symbol will start flashing.

- Press the time/temperature selector to confirm the recommended temperature. The symbol will stop flashing.

Altering the pre-set temperature

The recommended temperature can be altered in 5 °C increments within a certain range. See Function chart for details.

To change it once:

- Whilst the temperature symbol is flashing in the time/temperature display, turn the time/temperature selector until the required temperature appears, e.g 80 °C.

- Press the time/temperature selector to confirm the temperature selected. The symbol will stop flashing.

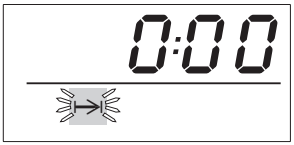
The display will then go back to the input screen for setting a cooking time.

To change the recommended temperature permanently:

Proceed as described in “Standard settings”.

Setting a cooking time

After confirming the (recommended) temperature, 3 zeros will appear in the display, and the time symbol ↦| will start flashing.



Proceed as follows:

- Set the required time, e.g. 20 minutes, using the time/temperature selector.

A time of between 1 minute (0:01) and 3 hours 59 minutes (3:59) can be set.

- Press the time/temperature selector

The cooking time is now confirmed and the ↦| symbol will stop flashing.

The charts later in these operating instructions and the cookery book give suggested cooking times for various types of food. Remember that the cooking time is not dependent on the amount of food, but on the size of the food. For example, large potatoes require a longer cooking time than smaller potatoes.

To achieve good results using the times quoted, please do not cook quantities of food for more than 6-8 servings. Cooking times will also vary depending on the cooking container used (see "Suitable containers").

To start a programme

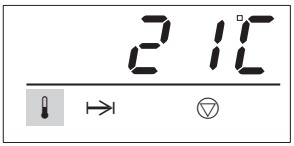
The appliance is set up ex-works so that it **automatically** starts as soon as you have confirmed the cooking time.

If you prefer to always start the programme **manually**, you will have to reset the standard setting for START to "manual" (see "Standard settings").

Manual start:

After you have confirmed the cooking time, the Start symbol ◇ will appear in the time/temperature display and you will need to confirm it again to start the programme manually.

After the programme has started, the ◇ symbol will go out. The time/temperature display will show the current temperature in the cooking compartment, e.g. 21 °C and the Stop symbol ▽.

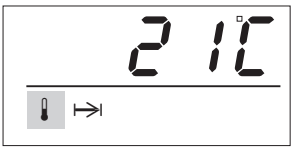


After starting a process

After the start, you will hear the noise of the fan and the symbols in the function display will go out. The function selected, e.g. COOK FISH will remain displayed until the end of the cooking time.

The time/temperature display will show you which phase of the cooking process is taking place.

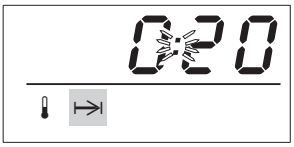
During the **Heating up phase** the display will show the current temperature in the cooking compartment, e.g. 21 °C, the highlighted temperature symbol and the time symbol.



You can follow the rise in temperature in the oven compartment in the temperature display.

Please note that when preparing food which has been refrigerated or frozen, the temperature in the cooking compartment will fall initially before starting to rise gradually.

During the **Cooking phase** the display will show the cooking time, e.g. 20 minutes, the symbol and the highlighted symbol.



You can follow the time counting down in the display.

Please note that the total time, i.e. the time between the beginning and end of a function, is made up of the heating up time and the set cooking time added together. The heating up time depends on the quantity and initial temperature of the food and does not need to be added to the duration.

Interrupting a programme

You can interrupt a programme at any time by opening the door.

The heating will be switched off and the cooking time remaining stored in memory.

If the oven is still hot, steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

When opening the appliance, take great care that hot water which may have collected in the condensate channel in the door does not overflow.

Also when putting the condensate tray or cooking containers into the oven or taking them out, take care not to spill the contents. Do not come into contact with hot steam and do not touch the roof of the oven. Danger of burning and scalding.

You can continue the programme by closing the door.

The oven will heat up again and the display will show the rising temperature of the cooking compartment. Once the set temperature has been reached, the display will change to show the cooking time remaining as it counts down.

Changing the settings during operation

It is not possible to change the function during the heating up or the cooking phase. Switch the appliance off and start again.

To change the temperature during the heating up phase:

- Press the time/temperature selector.

The set temperature will appear in the time/temperature display and the temperature symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required temperature.

The altered temperature is automatically stored in memory and after a few seconds the display will change to show the current temperature of the cooking compartment.

To change the temperature during the cooking phase:

Turn the time/temperature selector until the temperature symbol is highlighted in the display and the set temperature appears.

- Press the time/temperature selector.

The symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required temperature.

The altered temperature is automatically stored in memory and after a few seconds the display will change to show the cooking time remaining.

To change the cooking time during the heating up phase:

- Turn the time/temperature selector until the time symbol ↦| is highlighted in the time/temperature display and the set cooking time appears.
- Press the time/temperature selector.

The ↦| symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required cooking time.

The altered cooking time is automatically stored in memory and after a few seconds the display will change to show the current temperature of the cooking compartment.

To change the cooking time during the cooking phase:

- Press the time/temperature selector.

The ↦| symbol will flash for a short time.

- Whilst the symbol is flashing, turn the time/temperature selector to the required cooking time.

The altered cooking time is automatically stored in memory and after a few seconds the display will change to show the cooking time remaining.

At the end of cooking time

At the end of the set cooking time an audible tone sounds and 3 zeros will appear in the time/temperature display.

- Press the function selector until the time/temperature display goes out and "Empty the condensate tray" appears in the function display.

Shortly afterwards the function display will go out automatically. Please note that the fan will continue to run for a while after the appliance has been switched off.

If the oven is still hot, steam will escape when the door is opened. Step back from the appliance and wait until the steam has dissipated.

When opening the appliance, take great care that hot water which may have collected in the condensate channel in the door does not overflow.

Also when putting the condensate tray or cooking containers into the oven or taking them out, take care not to spill the contents. Do not come into contact with hot steam and do not touch the roof of the oven. Danger of burning and scalding.

After use

- Remove the condensate tray and empty it.
- After each use, clean and dry the whole appliance as described in "Cleaning and care".
- Leave the door open until the moisture in the cooking compartment has dissipated and the interior is dry.

The appliance is designed in such a way that there will always be a little residual water left in the water container after use. If there is no residual water in the container there is something wrong. Call the Service Department.

Insufficient water

Insufficient water is indicated in the time/temperature display by the flashing symbol. An audible tone will also sound during operation.

Proceed as follows:

- Check the water level and add water if necessary.
- Push the water container into the appliance until it connects.
- Close the door.

You can now use the oven as normal.

System lock

The appliance is set at the factory, so that you can lock it when it is switched off to prevent it from being operated without your knowledge, by children for example.

If you also wish to lock the appliance while it is operating, so that the cooking time and temperature cannot be altered, you will need to change the setting "IN OPERATION lock" to "permitted" (see "Basic settings"). Once this alteration has been made, the 🔒 symbol will always appear in the time/temperature display when the appliance is started.

Please note:

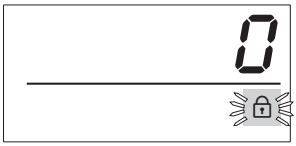
– the lock is activated and deactivated with the time/temperature selector only

– the lock can only be activated or deactivated whilst the lock symbol 🔒 is flashing.

To activate the lock when the appliance is switched off:

■ Turn the time/temperature selector and press it.

The 🔒 symbol will flash and a "0" will appear.



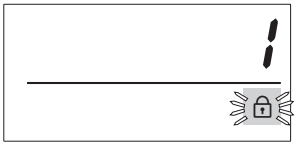
■ Whilst the 🔒 is flashing, turn the time/temperature selector to "1".

■ Press the selector to confirm your selection.

The display will go out and the lock is now activated.

To deactivate the lock when the appliance is switched off:

■ Turn the time/temperature selector and press it.



The 🔒 symbol will flash and a "1" will appear.

■ Whilst the 🔒 is flashing, turn the time/temperature selector to "0" and press the selector to confirm your selection.

The display will go out and the lock is now deactivated.

To activate the lock when the appliance is switched on:

- After the programme has started, turn the time/temperature selector until the lock symbol is highlighted in the display and press the selector to confirm your selection.

The symbol will flash and a "0" will appear for a short time.

- Whilst the is flashing, turn the time/temperature selector to "1".

The activation of the lock is automatically stored in memory and after a few seconds the display will change to show the current temperature of the cooking compartment or the cooking time.

The cooking time and temperature cannot be altered. The oven can be switched off and back on again but not operated.

To deactivate the lock when the appliance is switched on:

- Turn the time/temperature selector until the lock symbol is highlighted in the display and press the selector to confirm your selection.

The symbol will flash and a "1" will appear in display for a short time.

- Whilst the is flashing, turn the time/temperature selector to "0".

The lock is now deactivated.

Suitable containers

The appliance is supplied with stainless steel cookware. Other containers, in a variety of sizes, both perforated and solid, are available as optional extras.

When choosing the most suitable container for the particular food you are cooking, please note:

– Use perforated cooking containers whenever possible, e.g. for cooking vegetables. The steam can reach the food from all sides and the food is cooked evenly.

– With large items of food, such as whole potatoes, the steam can work effectively because there are spaces between the individual pieces into which the steam can penetrate.This way a large quantity will take the same time to cook as a smaller amount and large, deep containers can be used. Where possible space the food out to allow the steam more room.

– More compact dishes such as casseroles or bakes, or food such as peas or asparagus spears, which have little or no space between them will take longer to cook because the steam has less space to work in. The fuller the container, the longer it will take to cook. It is best to use 2 or 3 flat containers rather than one deep one for these types of foods, and then fill them only 3-5 cm deep. Cooking times quoted are calculated on this principle. Deeper dishes will take longer to cook.

– To ensure even results when cooking with more than one container, do not use more than one gastronorm size GN 1/2 container.

– The steam oven is designed to cook quantities of up to 6-8 portions. Be careful not to exceed the amounts quoted.

You will find various tips on how to use the steam oven in the following sections or in the cook book.

Heat-resistant glass, ceramics, porcelain, plastic, stainless steel and enamel dishes are all suitable.
Important:

– If using plastic cooking containers, make sure that they are heat-resistant to 100 °C and able to withstand hot steam.
– Food will take considerably longer to cook than the time quoted if the dish has thick sides.
– Place the container on the rack supplied.
– Ensure that there is a gap of at least 3 cm between the upper rim of the container and the top of the cooking compartment to allow sufficient steam into the container.

Steaming

Food	Function	Temperature in °C	Duration in minutes
Vegetables			
Artichokes	COOK VEG	100	35-40
Asparagus, green	"	100	7-10
Beans, runner	"	100	8-10
Beetroot, whole	"	100	40-50
Broccoli, florets		100	4-6
Brussels sprouts	"	100	12-14
Carrots, baby	"	100	9-11
Carrots, sliced	"	100	6-8
Cauliflower, florets	"	100	6-8
Cauliflower, whole	"	100	20-30
Celery	"	100	7-9
Chicory	"	100	3-5
Chinese cabbage	"	100	4-6
Courgettes, sliced	"	100	2-4
Fennel, halved	"	100	12-14
Fennel, sliced	"	100	4-6
Leeks, sliced	"	100	4-6
Peas	"	100	3-5
Peppers	"	100	2-4
Potatoes, boiled	"	100	25-28
Potatoes, peeled and halved	"	100	20-25
Potatoes, peeled and quartered	"	100	12-15
Red cabbage, sliced	"	100	18-22
Savoy cabbage, sliced	"	100	6-8
Spinach	"	100	2-4
Sugar snap peas	"	100	3-5
White cabbage, sliced	"	100	15-20

N.B. Times were tested in our Training Kitchen in Germany, and may differ from those quoted in the U.K. Cookbook.

Food	Function	Temperature in °C	Duration in minutes
Meat			
Beef goulash	COOK MEAT/POULTRY	100	40-50
Chicken breast	"	100	8-10
Chicken, whole	"	100	50-60
Knuckle of pork	"	100	90-95
Lamb ragout	"	100	12-16
Turkey escalope	"	100	4-6
Turkey roulade	"	100	12-15
Veal escalope	"	100	3-4
Fish and seafood			
Cod	COOK UNIVERSAL	100	4-8
Salmon	"	100	4-6
Sea trout	"	100	13-15
Tuna fish	"	100	3-4
Mussels	COOK FISH	90*	10-12
Plaice, fillet	"	85	5-7
Monk fish	"	85	8-10
Trout, 250 g	"	90*	10-12
Miscellaneous			
Blanching vegetables	COOK VEG	90*	1-2
Disinfecting baby bottles	COOK UNIVERSAL	100	15
Melting chocolate (use a cover)	COOK VEG	90*	4-10

* This temperature is not the same as the recommended temperature.

N.B. Times were tested in our Training Kitchen in Germany, and may differ from those quoted in the U.K. Cookbook.

Food	Function	Temperature in °C	Duration in minutes
Pulses and rice			
Brown, whole grain rice	COOK UNIVERSAL	100	35
Chick peas, pre-soaked	"	100	20-25
Kidney beans, pre-soaked	"	100	22-25
Lentils, brown	"	100	16-20
Parboiled, white rice	"	100	20
Wild rice	"	100	30-35
Eggs			
Soft boiled	COOK UNIVERSAL	100	3-4
Medium boiled	"	100	5-6
Hard boiled	"	100	8-10
Fruit			
Apples/Pears,chunks	COOK UNIVERSAL	100	3-5
Gooseberries	"	100	2-4
Plums	"	100	2-4
Rhubarb	"	100	1-3
Sour cherries	"	100	2-4

N.B. Times were tested in our Training Kitchen in Germany, and may differ from those quoted in the U.K. Cookbook.

Tips on steaming

– Steam prevents food from drying out so it remains moist, and juices are not lost. This applies to a wide variety of food, including dumplings, steam puddings, fish and meat dishes, as well as vegetables.

– You can select any runner level. You can also cook on several levels at the same time. This will not alter the cooking time.

– Food does not brown or get crisp from over-cooking. It is gently steamed, and not roasted or baked. Cheese melts perfectly without getting burnt. It is a healthy way of cooking, and it brings out the distinct flavour of the food.

– When cooking frozen food, e.g. vegetables, ensure that any large clumps frozen together are broken up first so that they cook evenly. The cooking time is approximately the same as for fresh vegetables.

– Cooking with steam retains the true taste of the food better than conventional cooking. Food should not therefore be seasoned until after it has been cooked.

– When cooking food which contains a lot of liquid, do not fill higher than the lowest ridge inside the container.

– Dried foods like pasta and rice must be cooked in liquid. Pasta should be well covered with liquid. With rice, pulses etc. the proportion of food to liquid should be 1:1.

– Cooking liquids do not boil away. They are either absorbed by the food, as with rice and pasta, or they remain in the dish to form a sauce, as with casseroles. The sauce can then be thickened or added to after cooking.

– Grease perforated containers beforehand if using them to cook fish in its skin, and solid containers if using to cook dishes containing eggs.

– To avoid any transfer of tastes caused by moisture dripping down from above, solid containers should be placed on the rack above any perforated containers.

Reheating

REHEAT function	
Food to be reheated	**Time in minutes**
Vegetables	
Cauliflower, runner beans, kohlrabi, carrots	2
Side dishes	
Dumplings, potatoes (halved)	3-4
Pasta, rice	2-3
Meat and poultry	
Sliced meat 1.5 cm thick	3-5
Pork goulash	3-5
Chicken schnitzel	3-5
Meatballs in sauce	3-5
Sliced roulade	3-5
Fish	
Fish fillet	2-3
Fish roulade, halved	2-3
Plated meals	
Chicken fricasse with rice	3-5
Roast pork with potatoes and vegetables	3-4
Spaghetti with tomato sauce	2-3
Soups/casseroles	
Casseroles	4-5
Vegetable soup, creamed soup, consommé	2-3

N.B. Times were tested in our Training Kitchen in Germany, and may differ from those quoted in the U.K. Cookbook.

Your steamer is very effective at reheating dishes which have been prepared previously.

Proceed as follows:

- Place the food on a plate and cover it with a deeper plate or some heat-resistant foil.
- Select the REHEAT function and confirm your selection.
- Select the time (see chart) and confirm your selection.

Tip:

If sauces are to be served separately reheat them in a covered dish on their own.

Defrosting

DEFROST function				
Produce	**Weight in g**	**Temperature in °C**	**Thawing time in mins**	**Standing time in mins**
Meat and poultry				
Mince	250	50*	15-20	10-15
Mince	500	50*	15-20	10-15
Pork cutlets, sausages	800	60	25-35	15-20
Stew	500	60	30-40	10-15
Stew	1000	60	50-60	10-15
Chicken	1000	60	40	15-20
Chicken drumsticks	150	60	20-25	10-15
Fish and seafood				
Fillets	400	60	15	10-15
Lobster	300	60	25-30	10-15
Prawns	300	60	4-6	5
Trout	500	60	15-18	10-15
Vegetables				
Frozen in a block	300	60	20-25	10-15
Frozen in portions	350	60	15	8-10
Fruit				
Apple pieces, stewed	250	60	20-25	10-15
Apricots, peaches	500	60	25-28	15-20
Cherries	150	60	15	10-15
Gooseberries	250	60	20-22	10-15
Plums	250	60	20-25	10-15
Paspberries, strawberries	300	60	8	10-15
Dairy products				
Butter	250	60	20	10
Cheese	100	60	15	10-15
Cream	250	60	20-25	10-15
Baked goods				
Cakes	400	60	15	10-15
White bread, sliced	150	100*	10-15	10-15
Wholemeal bread	250	100*	10-15	10-15

* This temperature is not the same as the recommended temperature.

N.B. Times were tested in our Training Kitchen in Germany, and may differ from those quoted in the U.K. Cookbook.

Deep frozen food can also be defrosted using steam in this appliance. Defrosting this way takes much less time than when defrosting at room temperature.

Proceed as follows:

- You can place the meat in a pot or on the rack.
- Select the DEFROST function and confirm your selection.
- Change the recommended temperature if necessary (see chart) and confirm your selection.
- Select the defrost time (see chart) and start the programme.

Tips on defrosting

– All meat and poultry should be fully defrosted before cooking. When defrosting meat or poultry place the condensate tray underneath the rack to catch the defrosted liquid, so that the meat is not lying in this liquid. It is particularly important to observe food hygiene rules when defrosting poultry. Do not use the liquid from defrosted poultry. Pour it away and wash the tray, the sink and your hands. Danger of salmonella!

– Food which will not drip can be placed on the rack or in a dish once the wrapping has been removed.

– Fish does not need to be fully defrosted before cooking. Defrost so that the surface is sufficiently thawed to take herbs and seasoning.

– Turn, stir or separate food about half-way through the defrosting time.

– Allow food to stand at room temperature at the end of the defrosting time. This standing time (see chart) is necessary to ensure that the food is fully defrosted right through to the core.

– Do not refreeze food once it has thawed.

– Defrost deep frozen pre-cooked meals according to the manufacturer's instructions.

– Defrost baked goods in a sealed freezer bag.

Bottling

Select COOK UNIVERSAL for bottling.

COOK UNIVERSAL function		
Produce	**Temperature in °C**	**Time in minutes****
Fruit		
Blackcurrants	80*	50
Cranberries	80*	55
Gooseberries	80*	55
Apricots	85*	55
Greengages	85*	55
Peaches	85*	55
Plums	85*	55
Apples	90*	50
Quinces	90*	60
Stewed apples	90*	65
Cherries	85*	55
Vegetables		
Broad beans	100	120
Green beans	100	120
Gherkins	90*	55

* This temperature is not the same as the recommended temperature.

** The times quoted are for 1.0 litre jars. If using 0.5 litre jars reduce the time by about 15 minutes. If using 0.25 litre jars reduce the time by about 20 minutes.

Proceed as follows:

- Place the condensate tray on the first runner level and place the rack above it.
- Place a maximum of 4 prepared jars (all the same size) on the rack, ensuring that they do not touch one another. This allows the hot steam to surround the jars on all sides.
- Select the COOK UNIVERSAL function and confirm your selection.
- Change the recommended temperature if necessary (see chart) and confirm your selection.
- Select the time (see chart) and confirm your selection.
- Make use of residual heat by leaving the jars in the oven for 30 minutes after it has switched off.
- Cover the jars with a cloth and allow to cool for approx. 24 hours.

Meal planning

It is very economical and practical to cook a whole meal at the same time in the steam oven.

Proceed as follows:

- Place cooking containers on different levels or place them side by side or one on top of the other on the rack.

In general, the cooking times will vary according to the type of food. This means that you will need to open the steam oven at different times to add a particular dish. Our test kitchen recommends the following procedure, as shown in this example (Function: COOK UNIVERSAL / 100 °C):

Rice	20 minutes
Fish fillet	6 minutes
Broccoli	4 minutes

- To calculte the cooking time subtract the cooking time for the fish from the time for the rice: 20 - 6 = 14
  Place the rice in the oven and cook for 14 minutes.
- To calculate the next cooking time subtract the time for the broccoli from the time for the fish: 6 - 4 = 2
  Cook the rice and the fish for 2 minutes then put the broccoli in the oven.
- Then cook all three for the remaining time, i.e. 4 minutes.

At the end of the cooking time you can remove all the dishes at the same time.

Blanching

You can use your steam oven to blanch vegetables and fruit to prepare them for freezing.

Proceed as follows:

- Put the prepared vegetables/fruit (cleaned, washed, chopped etc.) into a perforated cooking container.
- Select the COOK VEG function and confirm the recommended temperature of 100 °C.
- Set a time of 1 minute and confirm your selection.
- Once blanched, plunge the vegetables/fruit into ice cold water to ensure rapid cooling and then drain them throroughly.

The vegetables/fruit can now be frozen.

Disinfecting baby bottles

The steam oven can be used to disinfect baby bottles and other containers. Check beforehand that all parts, teats etc., are declared by the manufacturer to be heat-resistant to 100 °C.

Proceed as follows:

- Place the condensate tray on the first runner level and place the rack above it.
- Dismantle, clean and thoroughly rinse the bottles and space the individual parts out on the rack, ensuring that they do not touch one another. This allows the hot steam to reach them from all sides.
- Select the COOK UNIVERSAL function and confirm the recommended temperature of 100 °C.
- Set a time of 15 minutes and confirm your selection.
- Dry thoroughly using a fresh, clean tea towel afterwards. All parts of the bottles must be completely dry before they are reassembled to keep them germ free.

General notes

Clean the whole appliance and then dry it thoroughly after each use. Allow the appliance to cool down before cleaning.

Make sure the appliance is completely dry before closing the door.

Do not use a steam cleaner to clean this appliance. The steam could reach the electrical components and cause a short circuit. Pressurised steam could also cause permanent damage to the surface and to other components, for which the manufacturer cannot accept liability.

Never use cleaners containing alkalines, soda, acids or chlorides, oven sprays, dishwasher detergents or abrasive cleaning agents, hard brushes, scouring pads and cloths or steel wool. You should also not use sponges etc. which have previously been used with abrasive cleaning agents. These would damage the surface.

E-cloth

A microfibre "E-Cloth" is available from the Miele UK Spare Parts Department, Part Number 98013530, which is suitable for cleaning surfaces such as stainless steel, glass, plastic and chrome without the use of chemicals.

The appliance front and housing

The appliance front, controls and also the housing on built-under and freestanding units should be cleaned using a mild solution of hot water with a little washing up liquid, applied with a damp cloth. Wipe dry using a soft cloth.

On aluminium ovens (see data plate) parts of the appliance front made from aluminium and the metal coloured lacquered controls are susceptible to damage from scratches and abrasion as well as from alkaline and acidic substances. It is therefore essential to clean these with care as described above. Do not use cleaning agents for stainless steel or descaling agents on these surfaces. Soiling should be wiped off as soon as possible after using the appliance. If the soiling is left for a long time it can have a damaging effect on the surfaces.

Appliances with glass fronts:
A proprietary glass cleaning agent may be used.

Appliances with stainless steel fronts and/or stainless steel housing:
We recommend using a non-abrasive proprietary cleaning and conditioning agent for stainless steel surfaces. Apply with an even pressure following the direction of the "grain". Following the manufacturer's instructions on the label, apply with an even pressure following the direction of the "grain".

Condensate tray, rack and cooking containers

The condensate tray, rack and cooking containers should be washed and dried each time they are used.

They are all dishwasher safe.

Oven interior

Clean the cooking compartment after each use.

Use a sponge or absorbent cloth to wipe off the condensate which has built up in the compartment.

Most cooking residues can be removed easily with a damp cloth and a mild solution of hot water and washing up liquid.

Wipe the interior with clean water and rub dry.

Also clean and dry the roof of the oven, condensate channels, inside of the door and compartment for the water container.

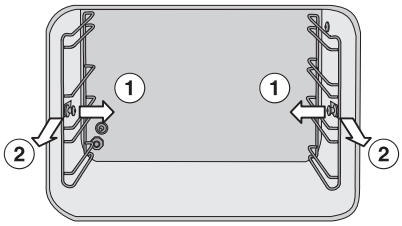
However, make sure that you do not get any washing-up liquid solution on the door seal.

Runners

It is advisable to remove the side runners when you wish to give the oven a thorough clean.

Proceed as follows:

- Pull on the fixing knob to release it. The runners can then be removed easily. Remove them by pulling them first of all to the side ①, and then out from the back ② .



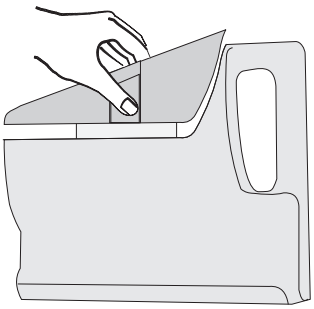
The runners can be cleaned with water and washing up liquid or in a dishwasher.

To re-fit the runners reverse the above procedure. First fit them into the back of the oven and them push them in at the sides.

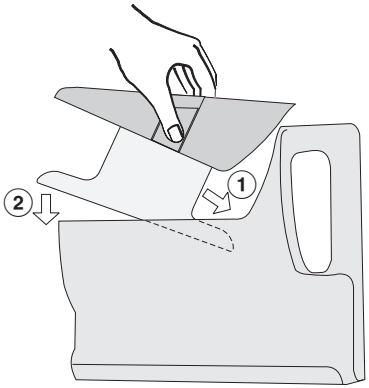
Water container

Remove, empty and dry the water container after each use. Also remove the insert from the water container.

- Release the insert by pushing the catches on the sides in towards each other and then pull it out of the container.



- After cleaning, dry thoroughly before replacing it in the water container. When replacing the insert (see illustration), guide it in at an angle ① and then push the side with the opening downwards ②.



It is important to empty the water container after each use for hygiene reasons, and also to prevent condensate building up in the appliance.

Do not immerse the water container in water or clean it in a dishwasher.

Never use cleaning agents or washing up liquids which contain tensides.

Do not use abrasive sponges or hard brushes.

Seals

Door seal

Clean and dry the door seal after each use. Use a cloth or sponge and hot water. Do not use washing up liquid.

The door seal can become porous and cracked over time. If this is the case, it should be replaced with a new seal.

Never use cleaning agents or washing up liquids which contain tensides.

Coupling seal

If the water container becomes difficult to remove and replace, you will need to lubricate the seal. Rub a small amount of the silicone grease supplied (see "Accessories supplied") into the inside of the seal. When doing this, do not detach the seal but leave it in place.

When handling silicone grease please observe the following safety measures:

– Remove any silicone grease from your skin either by wiping it off or by washing it off.

– If the grease gets into the eyes it must be rinsed out with plenty of clean water.

– If it is swallowed, seek medical advice.

The coupling seal should be replaced with a new one if it becomes brittle or porous over time or if an unusually large amount of water collects on the floor of the water container compartment.

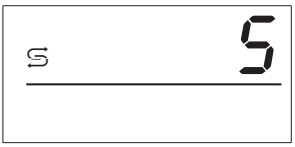
Only use the silicone grease supplied. On no account must margarine or oil or any other domestic grease or fat be used, as these can cause the seal to swell.

Descaling

Only use proprietary citric acid based descaling agents or descaling tablets to descale the appliance (available from the Spare Parts Dept). Follow the manufacturer's instructions given on the packaging. Do not use vinegar or descaling agents containing vinegar, as these can cause corrosion.

With aluminium appliances (see data plate) ensure that the descaling agent does not come into contact with the aluminium surfaces as this could cause marks. However, should any descaling agent get onto the aluminium surfaces, wipe it away immediately.

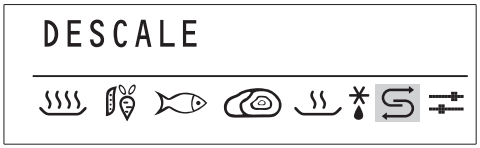
The water container will need descaling after a certain number of operating hours. The display will alert you when this needs done. After switching on, the descaling symbol and the number 5 will appear in the time/temperature display.



The display indicates that the appliance can be used a further 5 times before it locks out. If the appliance is not descaled immediately, a 4 will appear in the display the next time the appliance is switched on, and so on until it has been used five times. The appliance will then lock. "DESCALE" will appear in the display and the appliance must be descaled before it can be used again.

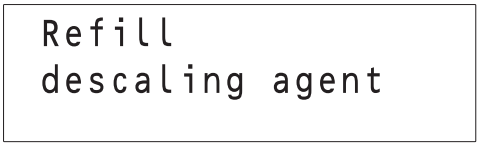
Proceed as follows:

- Fill the water container with 1 litre of descaling solution. To make the solution use cold water and the appropriate amount of citric acid based household descaling agent or descaling tablets as instructed on the packaging.
- Turn the function selector to DESCALE, if this has not appeared automatically in the display.



- Press the selector to confirm your selection.

"Refill descaling agent" will appear in the function display.



- Push the water container into the appliance until it connects.

The symbol, the processing time of 22 minutes and the Start symbol will appear in the display.

- Press the time/temperature selector.

Descaling will now begin, and the time will be shown counting down. It is only possible to cancel the descaling process during the first minute. After that the process cannot be cancelled.

Do not adjust the function selector during the descaling process. If it is turned before the end of the process, the whole process will have to be started from the beginning again.

When 10 minutes remain, an audible tone will sound and "Rinse out water tank" will appear in the display.

- Remove the water container and empty it out. Remove the insert.
- Rinse the water container and the insert thoroughly.
- Replace the insert and fill the water container with 1 litre of water. Push the water container into the appliance until it connects.
- Press the time/temperature selector to start the process.

After descaling:

An audible tone will sound when the descaling process has been completed.

- Open the door.
- Remove the water container and empty it out.

You can now use the appliance as normal.

Standard settings

The standard settings listed in the chart can be altered.

The standard settings are set using the **function selector**. The appliance will guide you through the procedure.

Several settings can be altered in succession.

Standard settings		Alternatives*
Use SETTINGS for:		
	LANGUAGE	English, German etc.
	PROGRAMMING	
	TEMPERATURE The recommended temperature for all functions can be permanently altered within the range available for that function (see "Function chart").	e.g. COOK UNIVERSAL: 80, 85, 90, 95, **100**
	FACTORY DEFAULT	X (=no), yes (= reinstate all standard factory default settings)
Use PROGRAMMING for:		
	WATER HARDNESS	soft 1, medium 2, hard 3, **very hard 4**
	DISPLAY CONTRAST	17 settings
	AUDIBLE TONE	Constant tone, **Intermittent**
	BUZZER VOLUME	11 settings
	IN OPERATION lock	permitted, **not permitted**
	START	manual, **automatic**
	SWITCH FROM °C/°F	**Celsius C**, Fahrenheit F
	DEMO-MODE	on, **off**

* The factory default settings are shown in bold.

Installation work and repairs to electrical components of this appliance must only be carried out by a suitably qualified and competent person in accordance with local and national safety regulations. Repairs and other work by unqualified persons could be dangerous.

What to do if ...

... the fan can still be heard after the appliance has been switched off.

The appliance is fitted with a fan which removes steam from the oven.
The fan will continue to run for a while after the appliance has been switched off.

... you cannot switch the appliance on.

Check whether the mains fuse has blown.

If this is not the case, then disconnect the appliance from the electricity supply for approx. 1 minute. To do this:

– switch off at the socket or the isolator, or

– withdraw the mains fuse.

Reconnect to the mains supply and switch the appliance on. If it still will not start, contact a qualified electrician or the Miele Service Department.

... when the appliance is switched on only the symbol appears.

The safety lock is activated. Deactivate the lock as described in "System lock".

... the appliance does not heat up.

Check whether you set the demo-mode setting by mistake (see "Standard settings").

... the water container has become harder to put into the appliance and take out again.

Lightly lubricate the coupling seal on the water container with silicone grease, as described in "Seals".

... the heat-up phase lasts an unusually long time.

Check the bottom of the water container.
If a thick layer of limescale has built-up, check the water hardness level that has been set. Set the correct water hardness level for your water supply (see "Setting the water hardness level") and descale the appliance as described in "Descaling".

If the water hardness level is set correctly or the problem occurs again, contact the Service Department.

... during operation an unusually large amount of steam escapes or if steam escapes from parts of the steam oven where it does not usually.

Check whether:

– the door is closed properly.

– the door door seal is fitted correctly. If necessary press it in all the way round the door to make sure it is fitted evenly.

– the door seal is damaged, e.g. cracks can be seen. The seal must be replaced with a new one.

If this does not solve the problem, call the Miele Service Department.

... the display goes out after the appliance has been touched.

You were electrostatically charged when you touched the appliance and the electrostatic charge was transferred to the appliance.

Switch the appliance off and then back on again. If the fault occurs several times, switch the appliance off and call the Service Department.

... the ⛲ symbol appears in the time/temperature display and an audible tone may sound.

Check whether:

– the water container has been pushed right into the appliance so that it connects.

– there is sufficient water in the water container. The water level must be between the two markings.

... when the appliance is switched on, the ⛲ symbol and a number between *1* and *5* appear in the time/temperature display or the ⛲ symbol is highlighted in the function display.

The appliance needs to be descaled. Proceed as described in "Descaling".

... the fault message *F05* or *F06* appears in the time/temperature display.

The temperature thermostat is faulty.

Switch the appliance off and call the Service Department.

... the fault message *F20* appears in the time/temperature display.

The appliance does not heat up.

Check whether the water container has been pushed right into the appliance so that it connects.

Switch the appliance off and then back on again. If the fault occurs several times, switch the appliance off and call the Service Department.

...after a period of time the door makes a noise when it is opened and closed.

Lubricate the door hinges with the silicone grease supplied.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with local and national safety regulations.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance while installation or repair work is being carried out.

The voltage, rated load and fuse rating are given on the data plate. Please ensure that these match the household mains supply.

The appliance is supplied with a mains cable for connection to an a.c. single phase 240 V (230 V), 50 Hz supply.

(Electrical connection HK 220 V, 50 Hz, 2.1 kW)

Connection should be made via a fused connection unit or a fused plug and a suitable switched socket and the on/off switch should be easily accessible after the appliance has been built in.

If fitted via an isolator this must be done by a suitably qualified and competent person in strict accordance with local and national safety regulations.

If the socket is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

When switched off there must be an all-pole contact gap of 3 mm in the isolator switch (including switch, fuses and relays).

For extra safety it is advisable to install a residual current device (RCD) with a trip current of 30 mA (in accordance with DIN VDE 0664, VDE 0100, Section 739).

Important U.K.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

Non-rewireable plugs BS 1363
If this appliance is fitted with a non-rewireable plug, and the socket outlets are not suitable for the plug supplied, or if the existing plug needs to be replaced by a new one, the old plug will need to be cut off and an appropriate plug fitted.

The fuse carrier and the fuse should be removed from the old plug and disposed of. The plug cut from the cable should then be disposed of and on no account be inserted into any socket elsewhere in the house (electric shock hazard).

The fuse cover must be refitted when changing the fuse, and if the fuse cover is lost, the plug must not be used until a suitable replacement is obtained. The colour of the correct replacement cover is that of the coloured insert in the base of the plug, or the colour that is embossed in words in the base of the plug (as applicable to the design of plug fitted).

Replacement fuses should be ASTA approved to BS 1362. Replacement fuses and fuse covers may be purchased from your local electrical supplier or Miele Service Agent.

If the colours of the wires in the mains lead of this appliance do not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L (GB / IRL) or A (AUS / NZ) or coloured red.

WARNING
THIS APPLIANCE
MUST BE EARTHED

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national safety regulations. It is imperative that this basic safety requirement is tested regularly and where there is any doubt, the electrical system of the house should be tested by a qualified electrician.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection or for damage or injury, such as an electric shock, caused by the lack or inadequacy of an effective earthing system.

After sales service

In the event of any faults which you cannot remedy yourself, please contact

– your Miele dealer or

– The Miele Service Department (see address on back cover).

When contacting the Service Department, please quote the model and serial number of your appliance. These are given on the data plate.

Data plate

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.

Please note that telephone calls may be monitored and recorded to improve our service.

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